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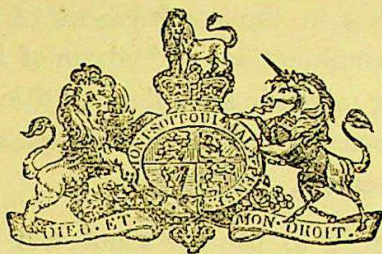
1873  
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RECORDED

195. ALCOHOL.

Beer.

Preserving.



A.D. 1873, 18th FEBRUARY. N° 599.

### Removing Acidity from Ales, &c.

LETTERS PATENT to Charles William Sutton, of the Firm of Sutton and Company, of Stowmarket, in the County of Suffolk, for the Invention of "IMPROVED COMBINATIONS OF INGREDIENTS FOR REMOVING ACIDITY FROM ALES, BEERS, PORTERS, WINES, &c., AND ALSO TO PRESERVE THEM FROM ACIDITY."

Sealed the 12th April 1873, and dated the 18th February 1873.

PROVISIONAL SPECIFICATION left by the said Charles William Sutton at the Office of the Commissioners of Patents, with his Petition, on the 18th February 1873.

I, CHARLES WILLIAM SUTTON, of the Firm of Sutton and Company, 5 of Stowmarket, in the County of Suffolk, do hereby declare the nature of the said Invention for "IMPROVED COMBINATIONS OF INGREDIENTS FOR REMOVING ACIDITY FROM ALES, BEERS, PORTERS, WINES, &c., AND ALSO TO PRESERVE THEM FROM ACIDITY," to be as follows:—

The Invention relates to improved combinations of ingredients for the treatment of beer, ale, porter, wine, and other liquids to restore them when pricked or sour.



*Sutton's Improved Combinations for Removing Acidity from Ales, &c.*

The Invention consists in the employment of hydrate of lime and chloride of sodium in combination, or hydrate of lime and chloride of ammonium, these being mixed in suitable quantities with distilled water for depriving the above-mentioned liquids of excess of acid, and also for preserving them from acidity. 5

The quantities we prefer to use are about one pound of hydrate of lime and four ounces of chloride of sodium to a gallon of distilled water, or hydrate of lime half a pound and two ounces of chloride of ammonium to a gallon of distilled water. We do not confine ourselves to these quantities, but alter them to meet the requirements of the liquids to be 10 acted upon.

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**SPECIFICATION** in pursuance of the conditions of the Letters Patent filed by the said Charles William Sutton in the Great Seal Patent Office on the 16th August 1873.

**TO ALL TO WHOM THESE PRESENTS SHALL COME, I, CHARLES 15 WILLIAM SUTTON**, of the Firm of Sutton and Company, of Stowmarket, in the County of Suffolk, send greeting.

**WHEREAS** Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Eighteenth day of February, in the year of our Lord One thousand eight hundred and seventy-three, in the 20 thirty-sixth year of Her reign, did, for Herself, Her heirs and successors give and grant unto me, the said Charles William Sutton, Her special licence that I, the said Charles William Sutton, my executors, administrators, and assigns, or such others as I, the said Charles William Sutton, my executors, administrators, and assigns, should at any time agree 25 with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within the United Kingdom of Great Britain and Ireland, the Channel Islands, and Isle of Man, an Invention for "**IMPROVED COMBINATIONS OF INGREDIENTS FOR REMOVING ACIDITY FROM ALES, BEERS, 30 PORTERS, WINES, &c., AND ALSO TO PRESERVE THEM FROM ACIDITY,**" upon the condition (amongst others) that I, the said Charles William Sutton, my executors or administrators, by an instrument in writing under my, or their, or one of their hands and seals, should particularly describe and



*Sutton's Improved Combinations for Removing Acidity from Ales, &c.*

ascertain the nature of the said Invention, and in what manner the same was to be performed, and cause the same to be filed in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

- 5 NOW KNOW YE, that I, the said Charles William Sutton, do hereby declare the nature of my said Invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement thereof, that is to say:—

10 This Invention relates to improved combinations of ingredients for the treatment of beer, ale, porter, wine, and other liquids, to restore them when pricked or sour, the same ingredients also serving to preserve them from acidity.

The Invention consists in the employment of hydrate of lime (slaked lime) and chloride of sodium (common salt) in combination, or hydrate  
15 of lime and chloride of ammonium also in combination, mixed with a suitable quantity of distilled water in order to deprive the liquids mentioned above of excess of acid, and to preserve them from acidity.

The proportions or quantities I prefer to use are about one pound of hydrate of lime and four ounces of chloride of sodium to a gallon of  
20 distilled water, or half a pound of hydrate of lime and two ounces of chloride of ammonium to one gallon of distilled water. I wish it to be understood that I do not confine myself to these exact proportions, which are what I have found to answer well in practice, but I may vary them to suit the requirements of the liquid to be treated.

25 The mode in which I prefer to manufacture the combination of hydrate of lime and chloride of sodium is as follows:—I take carefully burnt lime and subject it to a cleansing process by means of sieves, in order to free it from cinders and other impurities as far as possible, taking care to remove any particles that are not properly burned, and  
30 having weighed out the desired quantity I put it into a vat and sprinkle water gradually upon it, and cover it down until the lime becomes converted into a powder. When it has been thoroughly disintegrated I add one half the quantity of water required and the necessary proportion of chloride of sodium dissolved in one-fourth of the water is poured upon  
35 the lime, which is now slaked lime or hydrate of lime, and after well mixing I strain the mixture through a fine sieve into another vat, from which after subsidence I draw off the mixture. The coarse pre-



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*Sutton's Improved Combinations for Removing Acidity from Ales, &c.*

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precipitate which remains in the last-mentioned vat is then washed with the remaining one-fourth of the water, when the mixture thus formed is added to and well mingled with the mixture already formed, after which the total mixture is carefully strained through very fine sieves, and is ready for use.

5

The mode in which I manufacture the combination of hydrate of lime and chloride of ammonium is similar to the one just described.

And having now described the nature of my said Invention and in what manner the same is to be performed, I declare that I claim for my Invention, the employment of hydrate of lime and chloride of sodium conjointly or in combination, or hydrate of lime and chloride of ammonium conjointly or in combination, for the purposes of removing acidity from and preserving from acidity ales, beers, porters, wines, and other such liquors, in the manner substantially as herein-before described.

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In witness whereof, I, the said Charles William Sutton, have hereunto set my hand and seal, this Fourteenth day of August One thousand eight hundred and seventy-three.

CH<sup>AS</sup>. W<sup>M</sup>. SUTTON. (L.S.)

Witness,

C. W. HUNTER.

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